



RÉMY COINTREAU

GASTRONOMIE

COINTREAU

CREAM CHEESE TACO

THE CHEF

Original creation by
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Recipe for 120 pieces

1. SPONGE CAKE

(3 x 60 x 40 cm baking sheets)
600 g whole eggs
300 g egg yolks
495 g granulated sugar
100 g powdered pecans
350 g flour

Beat eggs and sugar until frothy. Sift in flour and powdered pecans with a spatula. Spread 600 g on a baking sheet and bake for 6 minutes at 210°C.

2. BLACKCURRANT CREAM

935 g blackcurrant purée
367 g whole eggs
313 g granulated sugar
73 g gelatin mass
100 g butter

Heat the blackcurrant purée with the eggs and sugar to 83°C (anglaise). Pour into a sharp sieve over the gelatin mass and cool to 45°C. Using an immersion blender, blend in the tempered butter.

Spread on a Silpat®-lined baking sheet (60 x 40 cm) and cover with a layer of sponge cake. Store in the freezer.

3. CREAM CHEESE MOUSSE

252 g granulated sugar
54 g water
126 g egg yolks
170 g gelatin mass
1 080 g cream cheese
900 g 35% cream

Heat water, sugar and egg yolks to 83°C. Beat until cold. Melt gelatin mass and stir into mixture. Add the cream cheese, then the whipped cream, half whipped. Arrange in the frame over the frozen blackcurrant cream and sponge cake. Keep in the freezer.

4. MASCARPONE CREAM

1 000 ml mascarpone
80 g granulated sugar
1 vanilla pod
16 g Cointreau® 60%

Mix the mascarpone with the sugar, scraped vanilla pod and Cointreau®. Beat at medium speed to obtain a light cream.

5. ASSEMBLY & FINISHING

Cut out half-moons (ø 6 cm) from the frame and place in 64% dark chocolate.

Beat the mascarpone cream until frothy and garnish with a piping bag.

Decorate with a few fresh raspberries.

